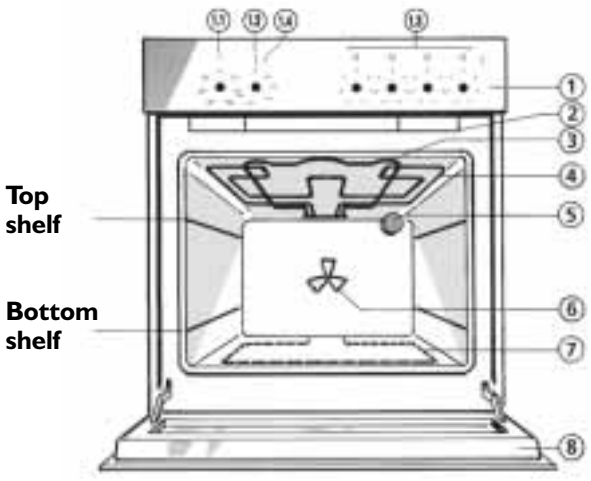
AKP 335/05

GB

PRODUCT DESCRIPTION SHEET

PL HU CZ SK BG RO RU GR ES PT DE



1. Control panel
   - **1.1. Function selector knob**
   - **1.2. Thermostat knob**
   - **1.3. Hob control knobs**
   - **1.4. Red thermostat led**
2. Cooling fan (not visible)
3. Upper heating element
4. Grill heating element
5. Rear oven lamp
6. Fan
7. Lower heating element (hidden)
8. Oven cool door

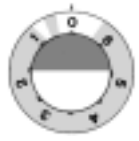
ACCESSORIES

Wire shelf - Baking tray

SWITCHING ON THE OVEN

Turn the selector knob to the required function. The oven light switches on.
Turn the thermostat knob clockwise to the required temperature. The red thermostat led lights up, switching off again when the oven reaches the selected temperature. At the end of cooking, turn the knobs to **"0"**.

HOW TO USE THE HOB



The oven control panel features 4 adjustable knobs (from 0 to 6) that control hob operation.
To turn on the electric hotplates:

- Turn the control knob of the relevant hotplate clockwise to the desired power setting (see the instructions supplied with the hob).

IMPORTANT:

- When using the hotplates for the first time, set the knobs to 6 and allow them to operate for approx. 3 minutes in order to eliminate odours, placing a pot with an appropriate diameter and half full of water on each.
- Do not leave the hot plates turned on when they are empty.
- Use pots and pans specifically designed for electric hobs, particularly those with multiple layer flat-bottoms.
- Use pans whose bottom diameter is equal to that of the hotplates, or slightly larger.

Oven function chart

Function		Description of function
0	OVEN OFF	-
	LAMP	• To switch on the oven light.
	STATIC	• To cook meat, fish and chicken on the same level. • Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat light turns off. • Ideally, the second or third shelf level should be used.
	PASTRY/FAN	• To cook on up to two different shelf levels. • If necessary, switch the positions of the dishes to cook food more evenly. • It is not necessary to preheat the oven (except for pizzas and focaccias).
	GRILL	• To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. • Preheat the oven for 3 - 5 min. • The oven door must be kept closed during the cooking cycle. • When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters. • Ideally the meat should be turned during cooking.
	TURBO GRILL	• To grill large joints of meat (roast beef and other roast meats). • The oven door must be kept closed during the cooking cycle. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Turn the meat during grilling.
	DEFROSTING	• Ideal for thawing frozen food at room temperature. • The food should be placed in the oven in its wrapping to prevent it from drying out.

FOOD	Function	Level (from the bottom)	Temperature (°C)	Cooking time min.
Lamb/Veal/Beef/Pork		2	190-210	90-110
Chicken/Rabbit/Duck		2	190-200	65-85
Turkey/Goose		2	190-200	140-180
Fish		2	180-200	50-60
Stuffed peppers and tomatoes/roast potatoes		2	180-200	50-60
Leavened cakes		2	170-180	45-55
Filled pies		2	180-200	60-90
Biscuits		2	170-180	35-45
Lasagna		2	190-200	45-55
Pizza/Bread		2	200-225	40-50/15-18
Toasts		3/4	250	1,5-2,5
Cutlets/Sausages/Kebabs		3/4	250	35-45
Vegetables au gratin		3	250	5-8
1/2 chicken		3	250	40-50
Whole chicken		2/3	200-225	55-65
Roast beef		2	200-250	35-45
Roast meats		2/3	200-225	60-70
Fish (whole)		3	190-200	40-50

Note: Cooking times and temperatures are based on using food quantities for about 4 servings.

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